



2018 WIT CELLARS
CABERNET SAUVIGNON
PAINTED HILLS VINEYARD
Columbia Valley AVA

BEEF TENDERLOIN ROAST



505 Cabernet Ct.
Prosser, WA 99350
509.786.1311
WitCellars.com



3305 Monte Villa Parkway
Bothell, WA 98021
425.892.8492
RussellLowell.com

BEEF TENDERLOIN ROAST

Serves 4

INGREDIENTS

24 oz	Beef Tenderloin Roast
1	Walla Walla Sweet Onion - Chopped
1/4 c	Shiitake Mushrooms
3	Garlic Cloves
	Bay Leaf
	Black Peppercorn
3	Sprigs Fresh Thyme
1 c	Red Wine - Inexpensive
32 oz	Veal or Beef Stock
2 tbsp	Butter



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Prosser Tasting Room:

505 Cabernet Ct.
509.786.1311



Woodinville Tasting Room:

19501 144th Ave. NE, Suite A-400
425.286.6516

DIRECTIONS

Beef Tenderloin Roast

1. Preheat oven to 300 degrees.
2. In an oven-safe pot, sear desired protein until browned on all sides. Add onion, garlic, bay leaf, peppercorn, thyme and red wine. Cook for two minutes and then add the veal or beef stock. Cover with a lid or foil and put in the oven for 45 minutes to an hour. Pull out of oven, rest meat on a tray and reduce braising liquid until nape (thick enough to coat the back of a spoon without running off). Strain the liquid and whisk in the butter.
3. Hold sauce on low heat. Slice roast one inch thick on a bias.

Caramelized Onions & Shiitake Mushrooms

1. Slice onion and sauté on medium/low heat until caramelized, about ten minutes. Turn up the heat to a med/high and add the mushrooms. Sauté mushrooms for three minutes.
2. Serve the sliced tenderloin on caramelized onions and shiitake mushrooms and top with veal or beef demi-glacé.



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